

Record 17
CORRECTIVE ACTION REPORT

P&O Cruises, M.V Aurora Inspection Type: Periodic USPH Inspection			Date of Inspection: 25th January 2002 Port: San Francisco		
Item No	USPH No	Description	Corrective Action	Responsible Hod	Action Complete
1	20*	Main Galley Potwash - The stored cutting boards were pitted and had crevices that made them difficult to clean	Boards to be either plaind down or exchanged for new	Purser F&B	27/01/02 GMM
2	22*	Orangery Dishwasher -The final sanitizing rinse thermometer registered 206-214°F, while the dish level temperature was only 160-170°F. The thermometer probe has been installed by the manufactures too close to the final rinse booster.	Technical to investigate if probe can be re-sited away from the final rinse booster tank. May require major piping modification for all machines affected.	SEO	28/01/02 SGH
3	26	Otangery Buffet - Several previously cleaned utensils presented for passenger self-service at the buffet lines were soiled with food residue.	1. Re-training of staff 2. More thorough checking of clean items to take place to ensure all are clean prior to putting into service.	Purser F&B	27/01/02 GMM
4	26	Crew Galley Potwash - Several soiled pans were stored as clean	3. Re-training of staff in Potwashes 4. More thorough checking of clean items to take place to ensure all are clean prior to putting into use.	Purser F&B	27/01/02 GMM
5	28*	Orangery Scrapping Stations - Buckets filled with dirty utensils in soaking solution were stored on the deck at the two aft scrapping stations.	Buckets to be stored off the deck.	Purser F&B	26/01/02 GMM
6	34*	Orangery -Starboard side beverage station - Vitality juice machine had a water leak from inside the front cover.	Fixed 25/01/02, by the visiting Vitality Juice engineer.	Purser F&B	25/01/02 GMM

Captain.....

Executive Purser.....

Senior Purser F & B.....